
**TO SERVE WITH DRINKS &
COFFEE**

**about TO SERVE WITH DRINKS AND
COFFEE . . .**

Thinking of something different to serve with drinks is a challenge to any hostess—but we have come up with a selection of creative “nibbles” for this purpose. As well, there are superb sweet foods which will impress your guests when you serve after-dinner coffee.

Ellen Sinclair

Ellen Sinclair, Food Editor
Australian Women's Weekly

***Tempting savory bites to serve with drinks,
and delicious sweet foods to serve with
coffee — this set offers new and interesting
ideas.***



- N 1** Salmon Gobbles
Smoked Oyster Canapes
- N 2** Super Sandwich Fillings
- N 3** Mozzarella Strips
Crispy Frankfurts
- N 4** Brandied Mushroom Dip
Sardine Dip
- N 5** Indonesian Meatballs
- N 6** Curried Egg Dip
Asparagus Dip
- N 7** Sausage Things
Curried Walnuts
- N 8** Curried Meat Pasties
- N 9** Angels on Horseback
- N10** Tiny Quiches
- N11** Sausage Rolls
- N12** Savory Bread Cases
- N13** Stuffed Artichokes
Chutney Dip
- N14** Cheese Bites
Cheese Puffs
- N15** Caviar Log
Hummus
- N16** Blue Cheese Spread
Liverwurst Strudel
- N17** Prawn Toasts
- N18** Italian Cheese Croquettes
- N19** Savory Puffs
- N20** Brandysnap Cones
- N21** Choc-coated Orange Peel
- N22** Chocolate-Peppermint Slice
- N23** Toffee Strawberries
- N24** Rum Balls
Almond Bread

OTHER IDEAS

A small savory biscuit is also a good accompaniment to drinks; see the recipes for these in the Biscuits and Slices Set. This set will also provide additional ideas for good things to serve with coffee; Chocolate Glace Fruits (see Card I 17, Confectionery set) are also delicious with after-dinner coffee.

Photography by Garry Isaacs

SALMON GOBBLES**SALMON GOBBLES**

185 g (6 oz.) packaged cream cheese	1 tablespoon grated onion
250 g (8 oz.) can red salmon	salt, pepper
1 teaspoon grated lemon rind	flour
2 teaspoons lemon juice	1 egg
4 shallots or spring onions	2 tablespoons milk
pinch nutmeg	packaged dry breadcrumbs
few drops tabasco	oil for deep-frying
1 teaspoon worcestershire sauce	

Place cream cheese in bowl, beat well to soften. Drain salmon; remove skin and bones; add to cream cheese, mix well. Add lemon rind, juice, finely chopped shallots, nutmeg, tabasco, worcestershire sauce, grated onion, season with salt and pepper, mix to combine well.

Drop heaped teaspoonfuls into flour seasoned with salt and pepper, shape into balls, coat with combined lightly-beaten egg and milk, toss in breadcrumbs. Refrigerate 1 hour, as mixture is very soft. Reshape, if necessary. Deep-fry in hot oil until golden brown.

Makes about 30.

SMOKED OYSTER CANAPES

With 4 cm (1½-in.) round pastry cutter, cut four rounds from each bread slice (or remove crusts from bread slices, cut each slice into four). Fry rounds or squares in hot oil until golden brown and crisp; drain well on absorbent paper. Drain two cans of smoked oysters, arrange in small bowl; surround with the crisp bread rounds. Guests spear a smoked oyster and put on to a bread round.

SUPER SANDWICHES



SUPER SANDWICH FILLINGS

Chicken and Celery: Combine 2 cups cooked chopped chicken, 3 tablespoons mayonnaise, ¼ cup sour cream, 1 finely-chopped stick celery, 1 tablespoon chopped parsley and ½ teaspoon french mustard in bowl. Season with salt and pepper.

Salmon and Cucumber: Remove bones and dark skin from 250 g (8 oz.) can red salmon. Mash salmon well, add 1 teaspoon lemon juice, season with salt and pepper. Spread salmon on bread slices, add a few slices of cucumber which have been marinated in a little french dressing.

Beef: Arrange slices of roast beef or fillet of beef on bread, spread with prepared mustard or bottled horseradish cream.

Creamy Crab and Lettuce: Remove fibres from 250 g (8 oz.) can crab. Place crab, 1 teaspoon lemon juice, 2 tablespoons mayonnaise and ½ stick finely-chopped celery into bowl; mix well. Season with salt and pepper. Spread crab filling on buttered bread, top with finely-shredded lettuce.

MOZZARELLA STRIPS

250 g (8 oz.) mozzarella cheese
flour
salt, pepper

2 eggs
packaged dry breadcrumbs
oil for deep-frying

Slice mozzarella into rounds 5 mm (¼-in.) thick, then cut into 2.5 cm (1-in.) strips. Season flour with salt and pepper, toss cheese strips into flour, shake off excess flour. Beat eggs until combined, dip cheese strips into egg, then coat with breadcrumbs. Let stand until dry, then repeat egg-and-breadcrumbing process. Fry cheese strips in deep hot oil until golden brown; drain on absorbent paper. Serve immediately.

CRISPY FRANKFURTS

375 g (12 oz.) cocktail frankfurts
oil for deep-frying

flour

Cut frankfurts in half, toss in flour, then dip in batter. Deep-fry in hot oil until golden brown and crisp. Drain on absorbent paper.

BATTER

3 tablespoons plain flour
⅓ cup cornflour
1 teaspoon baking powder

1 teaspoon salt
½ cup milk

Sift dry ingredients into bowl, make a well in centre. Gradually add milk, mixing to a smooth batter.

BRANDIED MUSHROOM DIP



60 g (2 oz.) butter
1 small onion
1 clove garlic
125 g (4 oz.) mushrooms
2 tablespoons brandy
1 tablespoon dry sherry

2 rashers bacon
250 g (8 oz.) liverwurst
250 g (8 oz.) packaged cream
cheese
salt, pepper
½ teaspoon thyme

Heat butter in frying pan, add peeled and finely chopped onion, crushed garlic, finely-chopped mushrooms, finely chopped bacon and thyme, saute gently until onion is tender and bacon crisp. Add sherry and brandy, simmer gently 3 minutes; cool.

Beat cream cheese and liverwurst until soft and creamy. Beat in onion mixture. Season with salt and pepper. Spoon into serving dish. Refrigerate several hours before serving.

SARDINE DIP

185 g (6 oz.) packaged cream cheese
2 shallots
1½ teaspoons lemon juice
salt, pepper

1 tablespoon chopped parsley
112 g (3¾ oz.) can sardines

Beat cream cheese and lemon juice until soft and creamy. Add finely-chopped shallots, parsley, drained and mashed sardines; mix well. Add salt and pepper. Serve spread on celery or as dip with small cracker biscuits.

INDONESIAN MEATBALLS



INDONESIAN MEATBALLS

500 g (1 lb.) potatoes

60 g (2 oz.) butter

500 g (1 lb.) minced steak

1 medium onion

1 clove garlic

½ teaspoon dry mustard

2 teaspoons worcestershire sauce

1 teaspoon ground ginger

2 teaspoons curry powder

¼ teaspoon nutmeg

1 egg

2 tablespoons packaged dry
breadcrumbs

extra packaged dry

breadcrumbs

oil for deep-frying

Peel and quarter potatoes, cook until tender; drain, mash well. Place minced steak, butter, peeled and finely-chopped onion and crushed garlic into frying pan, stir until meat is golden brown; remove from heat, drain off any surplus fat.

Add meat mixture to potatoes with worcestershire sauce, ginger, curry powder, nutmeg, mustard, beaten egg and breadcrumbs; mix well. Take tablespoonfuls of mixture, roll into balls, then roll in extra breadcrumbs. Place into deep hot oil, cook until golden brown.

CURRIED EGG DIP



250 g (8 oz.) packaged
cream cheese
½ cup mayonnaise
½ cup cream
30 g (1 oz.) butter
1 small onion

3 rashers bacon
2 teaspoons curry powder
1 teaspoon mustard
1 teaspoon paprika
3 hard-boiled eggs
salt, pepper

Beat cream cheese until soft, gradually beat in mayonnaise. Beat cream in bowl until soft peaks form, stir into cream cheese mixture.

Heat butter in frying pan, add peeled and finely chopped onion, finely chopped bacon, curry powder, mustard and paprika. Saute gently until onion is tender and bacon crisp; allow to become cold. Add bacon mixture to cream cheese; mix well.

Shell eggs, chop finely, add to cream cheese mixture; mix well. Season with salt and pepper, refrigerate before serving.

ASPARAGUS DIP

250 g (8 oz.) packaged
cream cheese
1 tablespoon lemon juice
½ cup mayonnaise
½ cup sour cream

470 g (15 oz.) can green
asparagus cuts
salt, pepper
1 tablespoon chopped
parsley
1 tablespoon chopped chives

Beat cream cheese until soft and creamy, gradually beat in lemon juice and mayonnaise. Drain asparagus; reserve 1 tablespoon asparagus liquid. Best reserved asparagus liquid into cream cheese. Add parsley and chives. Season with salt and pepper. Stir in sour cream. Add drained asparagus tips; mix lightly. Refrigerate at least 1 hour before serving.

SAUSAGE THINGS



SAUSAGE THINGS

500 g (1 lb.) pork sausage mince

2 large onions

2 sticks celery

1 large carrot

4 tablespoons chopped parsley

½ cup packaged dry

breadcrumbs

2 teaspoons soy sauce

3 cups fresh white

breadcrumbs

1 teaspoon thyme

salt, pepper

oil for deep-frying

Place meat, peeled and grated onions, finely-chopped celery, peeled and grated carrot, parsley, soy sauce and dry breadcrumbs into bowl; mix well. Take teaspoonfuls of mixture, shape into sausage shapes or balls. Season fresh white breadcrumbs with salt, pepper and thyme, roll sausage balls in breadcrumbs. Place into deep hot oil, cook until golden brown and cooked through; drain on absorbent paper.

Makes about 35.

CURRIED WALNUTS

¼ cup oil

2 teaspoons curry powder

2 teaspoons fruit chutney

2 teaspoons worcestershire sauce

¼ teaspoon pepper

250 g (8 oz.) walnuts

Heat oil in frying pan, add curry powder, worcestershire sauce, chutney, and pepper, heat thoroughly. Stir in walnuts, mix until well coated with seasonings. Remove from frying pan, spread on to oven tray lined with greaseproof paper. Bake in moderately slow oven 10 minutes or until crisp. Cool on tray.

CURRIED MEAT PASTRIES**CURRIED MEAT PASTRIES**

375 g (12 oz.) minced steak	½ teaspoon paprika
30 g (1 oz.) butter	¼ cup tomato sauce
1 clove garlic	½ cup water
1 large onion	1 tablespoon fruit chutney
¼ teaspoon chilli powder	salt, pepper
½ teaspoon ground ginger	1 egg-yolk
½ teaspoon turmeric	1 tablespoon water, extra
2 teaspoons curry powder	500 g (1 lb.) packaged puff pastry

Heat butter in pan, add meat, peeled and finely-chopped onion, and crushed garlic. Cook, stirring, until meat is golden brown, pushing meat with fork so that there are no hard lumps; pour off any surplus fat. Add chilli powder, ginger, turmeric, paprika, curry powder, tomato sauce, water, and fruit chutney. Season with salt and pepper; mix well. Simmer gently, uncovered, 15 minutes or until mixture is very thick. Cool completely.

Roll out half the pastry to a 30 cm (12-in.) square, trim edges; cut into 8 cm (3-in.) squares. Repeat with remaining half of pastry. Brush each square of pastry with combined egg-yolk and extra water. Place a teaspoonful of mixture on to each square; fold pastry to form a triangle, press edges together firmly.

Brush tops with egg mixture. Place on lightly-greased oven trays. Bake in very hot oven 5 minutes, or until pastry is puffed and golden brown.

ANGELS ON HORSEBACK



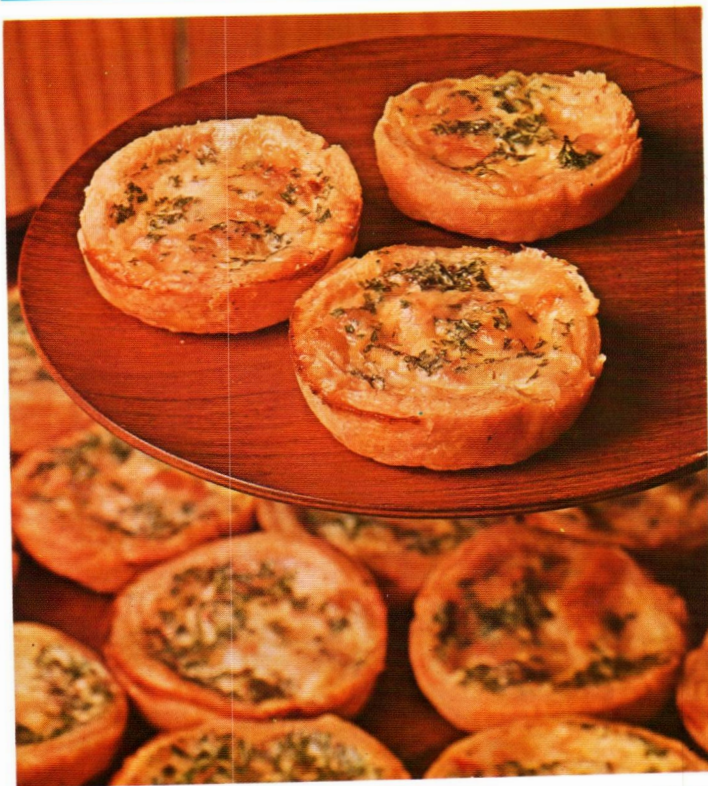
ANGELS ON HORSEBACK

Angels on Horseback: Dip plump oysters into lemon juice, season with salt and pepper. Roll each oyster in slice of bacon, secure with wooden stick. Grill gently, turning once. (One bacon rasher is sufficient for 3 of these savories.)

Devils on Horseback: Stone prunes; if desired, stuff each prune with a little fruit chutney. Roll each prune with a slice of bacon, secure with wooden stick. Grill gently, turning once. If desired, serve on a small round of bread, which has been deep-fried until golden brown.

Other Suggestions: In place of prunes and oysters, the following can be used. Stuffed olives; lightly sauted chicken livers: halved canned water chestnuts, which have been soaked in a little sherry, soy sauce and grated green ginger.

TINY QUICHES



PASTRY

2 cups plain flour
125 g (4 oz.) butter
1 teaspoon dry mustard
½ teaspoon paprika

salt, pepper
1 egg-yolk
2 tablespoons water, approx.

Sift dry ingredients into bowl, rub in butter until mixture resembles fine bread crumbs. Add egg-yolk and water, mix to a firm dough. Turn out on to lightly-floured board; knead lightly. Roll out dough thinly, cut into rounds using 8 cm (3-in.) round cutter. Press pastry into patty tins.

FILLING

250 g (8 oz.) bacon
1 small onion
1 tablespoon chopped parsley
60 g (2 oz.) gruyere cheese

125 g (4 oz.) cheddar cheese
2 eggs
1 cup milk
salt, pepper

Remove rind from bacon, chop bacon into small pieces. Place bacon and peeled and finely-chopped onion in frying pan. Fry until bacon is crisp and onion tender; cool. Spoon a little bacon mixture into pastry cases, top with a little of the combined grated cheeses.

Beat eggs and milk in bowl until combined, add parsley, season with salt and pepper. Spoon enough egg mixture over filling to cover. Bake in hot oven 5 minutes, reduce heat to moderate, cook a further 10 minutes or until quiches are golden brown.

Makes about 24.

SAUSAGE ROLLS



SAUSAGE ROLLS

2 thick slices white bread	½ teaspoon mixed herbs
750 g (1½ lb.) sausage mince	500 g (1 lb.) packaged puff pastry
salt, pepper	1 egg-yolk
water	1 tablespoon water, extra
1 onion	

Remove crusts from bread. Put bread into basin, cover with cold water; let stand 10 minutes, then drain, pressing out all surplus water. Put bread into basin with meat, peeled and grated onion, mixed herbs, salt and pepper; mix well. Fill mixture into large piping bag without nozzle. Roll out pastry to large rectangle, trim edges. Pipe the filling lengthwise along one edge, turn edge of pastry over filling, then turn again so that filling is completely enclosed in pastry. Cut along edge of pastry with sharp knife.

Repeat with remaining filling and pastry. Using back of knife, flatten rolls slightly at 1 cm (½-in.) intervals. Brush with combined extra water and egg-yolk. Cut rolls into 5 cm (2-in.) pieces.

Place on greased oven trays, bake in hot oven 5 minutes, reduce heat to moderate, cook a further 10 minutes, or until rolls are golden brown.

SAVORY BREAD CASES



SAVORY BREAD CASES

BREAD CASES

1 loaf square white sliced bread

125 g (4 oz.) butter

Remove crusts from bread. Press bread slices into deep patty tins. Melt butter in pan, brush each bread case with melted butter. Bake in moderate oven 12 to 15 minutes or until cases are golden brown. Allow to cool in tins.

Spoon prepared filling (see below) into bread cases, place on oven trays. Bake in moderate oven 12 minutes or until filling is heated through.

Makes about 24.

SAVORY FILLING

60 g (2 oz.) butter

salt, pepper

1/3 cup plain flour

1 teaspoon

2 cups milk

prepared mustard

Heat butter in pan, add flour, stir until combined, cook 1 minute. Remove pan from heat, gradually add milk, stir until combined. Return to heat, stir until sauce boils and thickens. Simmer, uncovered, 2 minutes. Season with salt and pepper. Add mustard, stir until combined. Add any of the following suggestions to the sauce.

Salmon: Drain a 250 g (8 oz.) can salmon, remove bones, mash well. Add to sauce with 1/2 teaspoon paprika, 1 tablespoon chopped parsley and 2 finely-chopped shallots; mix well.

Asparagus: Drain 470 g (15 oz.) can asparagus cuts, discard liquid. Add drained asparagus to sauce, with 60 g (2 oz.) grated cheddar cheese. Stir until cheese melts.

Corn and Bacon: Finely chop 2 rashers bacon, fry until crisp. Add bacon to sauce with 470 g (15 oz.) can drained corn niblets, and 1 stick finely chopped celery. Stir until combined.

STUFFED ARTICHOKE



440 g (14 oz.) can
artichoke hearts
60 g (2 oz.) can
rolled anchovies
½ cup packaged dry
breadcrumbs

½ teaspoon mixed herbs
salt, pepper
1 tablespoon chopped
parsley
1 tablespoon chopped
chives
2 tablespoons oil

Drain artichokes, slice a thin strip from base of each so that they will stand upright. With finger make a small depression in top centre of each heart. Place a drained anchovy in each. Mix together breadcrumbs, herbs, parsley, chives, salt, pepper and oil. Press a spoonful of mixture on top of each artichoke. Place on greased oven tray, bake in moderately hot oven 10 minutes.

Makes about 6.

CHUTNEY DIP

1 cup sweet fruit chutney
1 teaspoon ground ginger

1½ tablespoons soy sauce

Combine chutney, soy sauce and ginger in saucepan. Bring to boil, reduce heat, simmer uncovered 1 minute, stirring constantly. Serve hot or cold as a dip for cocktail frankfurts, chipolata sausages, or cabanossi sausage.

HOT CHEESE BITES**CHEESE BITES***(shown in picture)*

75 g (2½ oz.) gruyere cheese	⅓ cup plain flour
75 g (2½ oz.) emmenthaler cheese	1 teaspoon baking powder
1 egg	salt, pepper
2½ tablespoons milk	14 slices square white bread
1 clove garlic	oil for deep-frying

Grate cheeses, put into small bowl of electric mixer. Add egg, milk, crushed garlic, sifted flour and baking powder, salt and pepper. Beat on medium speed 5 minutes.

With 4 cm (1½-in.) pastry cutter, cut 4 rounds from each slice of bread. Spread about 2 teaspoonfuls of mixture on to each round, right to outer edges. Put in hot oil, cheese-side down; fry until golden brown on both sides, about 2 minutes, turning once. Drain on absorbent paper.

Makes 56**CHEESE PUFFS**

½ cup packaged dry breadcrumbs	½ teaspoon paprika
⅔ cup self-raising flour	250 g (8 oz.) cheddar cheese
1 teaspoon salt	4 eggs, separated
¼ teaspoon pepper	½ cup milk
1 teaspoon curry powder	oil for deep-frying

Sift dry ingredients into bowl, add grated cheddar cheese; mix lightly. Beat egg-yolks and milk until combined. Make a well in centre of dry ingredients, gradually add milk mixture; mix well.

Beat egg-whites in bowl until soft peaks form, fold into batter mixture. Allow mixture to stand 5 minutes. Drop spoonfuls of mixture into deep hot oil, fry until golden brown. Drain on absorbent paper.

Makes about 45.

CAVIAR LOG



185 g (6 oz.) packaged cream cheese
1 tablespoon chopped parsley
1 tablespoon finely chopped shallots
125 g (4 oz.) black caviar

250 g (8 oz.) liverwurst
salt, pepper

Have all ingredients at room temperature for easier shaping. Place cream cheese in bowl, add parsley and shallots; mix well. Season cream cheese with salt and pepper. With wet hands, shape cream cheese into log shape about 25 cm (10-in.) long; for easier shaping, it may be necessary to damp working area slightly. Pat liverwurst out to the same length as cream cheese roll, and wide enough to wrap around roll.

Place cream roll in centre; use small spatula or broad-bladed knife to help coat evenly with liverwurst. Spread caviar out on sheet of aluminium foil. Place roll on centre, roll gently in the caviar, so that the caviar coats the roll evenly. Wrap in aluminium foil or plastic food wrap, refrigerate at least 1 hour before serving.

HUMMUS

250 g (8 oz.) garbanzos
(chick-peas)
water
 $\frac{2}{3}$ cup tahini

2 teaspoons sesame oil
1 teaspoon salt
2 cloves garlic
 $\frac{2}{3}$ cup lemon juice

Place garbanzos into large bowl, cover well with water, about 8 cm (3 in.) above peas. Cover bowl, stand overnight. Next day, drain peas, place in large saucepan, cover with fresh water, bring to boil, reduce heat, simmer gently, covered, 2½ hours or until peas are tender; drain. (Water may need to be replaced occasionally in saucepan as liquid evaporates.)

Place peas, tahini, salt, garlic, lemon juice, sesame oil and $\frac{1}{2}$ cup water into electric blender, blend on medium speed until smooth. If Hummus is not of good spreading consistency, blend in a little extra water. Push mixture through sieve. Keep refrigerated.

BLUE CHEESE SPREAD**BLUE CHEESE SPREAD***(shown in picture)*

- | | |
|--|--|
| 125 g (4 oz.) butter | ½ cup cream |
| 125 g (4 oz.) packaged
cream cheese | ¼ cup mayonnaise |
| salt, pepper | 1 teaspoon brandy |
| 60 g (2 oz.) blue vein cheese | 2 teaspoons chopped
chives or parsley |

Beat butter, cream cheese and sieved blue vein cheese until soft and creamy. Add mayonnaise; mix well. Beat cream until soft peaks form, fold into creamed mixture with brandy and chives. Season with salt and pepper.

LIVERWURST STRUDEL

- | | |
|---------------------------------------|---------------------------------|
| ¾ cup plain flour | 125 g (4 oz.) liverwurst |
| ½ teaspoon salt | 1 tablespoon chopped
parsley |
| 90 g (3 oz.) packaged
cream cheese | 2 shallots |
| 60 g (2 oz.) butter | water for glazing |

Beat cream cheese and butter until soft and creamy. Add sifted flour and salt. Mix until mixture resembles a firm dough. Turn out on to lightly floured surface; knead lightly. Roll out to oblong shape approximately 25 cm x 20 cm (10-in. x 8-in.) Place liverwurst, chopped shallots and parsley into bowl; mix until combined.

Spread liverwurst mixture evenly over pastry. Roll up as for swiss roll. Cut roll into 5 mm (¼-in.) thick slices. Place on to greased oven tray. Bake in moderately hot oven 10 to 15 minutes or until golden brown. Cool on tray.

Makes about 24.

PRAWN TOASTS



PRAWN TOASTS

500 g (1 lb.) prawns
 2.5 cm (1 in.) piece green
 ginger
 4 shallots
 salt, pepper
 2 teaspoons soy sauce
 2 tablespoons dry sherry
 3 tablespoons cornflour

1/3 cup finely-chopped
 canned water chestnuts
 2 egg-yolks
 1 stick celery
 14 slices square sliced
 white bread
 oil for deep-frying

Shell prawns; remove back vein, chop prawns very finely so that they are almost minced. Place prawns, peeled and grated ginger, finely-chopped shallots, soy sauce, sherry, cornflour, water chestnuts, egg-yolks, finely-chopped celery, salt and pepper in bowl; mix well.

Remove crusts from bread, cut each slice into four squares. Spread approximately 2 teaspoonfuls of prawn mixture on to each bread square; right to the outer edge. Put into deep hot oil, prawn-side down; fry until golden brown on both sides, turning once. Drain on absorbent paper.

Makes 56.

ITALIAN CHEESE CROQUETTES



ITALIAN CHEESE CROQUETTES

1 medium onion
60 g (2 oz.) butter
1 cup rice
2½ cups chicken stock
½ cup dry white wine
¼ teaspoon saffron
salt, pepper

185 g (6 oz.) mozzarella cheese
⅓ cup grated parmesan cheese
4 eggs
flour
packaged dry breadcrumbs
oil for deep-frying

Heat butter in large pan, saute peeled and finely-chopped onion until transparent. Add uncooked rice, cook 5 minutes, stirring. Gradually add chicken stock and white wine; mix well. Bring to boil, stirring, reduce heat, simmer covered 15 minutes. Add saffron, salt and pepper, cook gently until all liquid is absorbed. Stir in parmesan, remove from heat; cool.

Add 2 beaten eggs to rice mixture, mix well. Spread mixture on flat dish, refrigerate until firm.

Shape tablespoonfuls of mixture into balls. Cut cheese into small cubes, place a cube of cheese in the centre of each rice ball; mould rice mixture over to enclose cheese.

Coat lightly with flour, dip in remaining beaten eggs, then roll in breadcrumbs. Refrigerate 1 hour. Deep-fry in hot oil until golden brown, drain well.

SAVORY PUFFS



SAVORY PUFFS

PUFFS

1 cup chicken stock

(or water and 2 chicken
stock cubes)

90 g (3 oz.) butter

1 cup plain flour

2 teaspoons curry
powder

½ teaspoon salt

3 eggs

Place chicken stock and butter in saucepan, stir until butter has melted; bring to rapid boil, add sifted flour, curry powder and salt all at once. Beat well over .. edium heat until mixture leaves the sides of the pan; remove from heat, cool slightly. Place mixture into small bowl of electric mixer, gradually add eggs, beating well after each addition. Place teaspoonfuls of mixture on lightly-greased oven trays; allow room for spreading. Bake in hot oven 10 minutes, reduce heat to moderate, cook for further 15 to 20 minutes.

Split each puff in half, remove any moist dough that may be inside; cool.

Just before serving, fill each puff with prepared Savory Filling. Top each puff with a little extra mayonnaise, sprinkle with finely-chopped parsley or paprika.

SAVORY FILLING

2 cups finely diced, cooked chicken

¾ cup mayonnaise

⅓ cup sour cream

1 tablespoon chopped parsley

1 teaspoon curry powder

3 shallots

salt, pepper.

Place chicken, mayonnaise, sour cream, parsley, curry powder and finely-chopped shallots into bowl; mix well. Season with salt and pepper.

BRANDYSNAP CONES**BRANDYSNAP CONES**

2 tablespoons golden syrup
 60 g (2 oz.) butter
 $\frac{1}{3}$ cup brown sugar,
 lightly packed
 $\frac{1}{2}$ cup plain flour
 2 teaspoons ground ginger

pinch salt
 $1\frac{1}{4}$ cups cream
 1 tablespoon sugar
 1 tablespoon brandy
 1 punnet strawberries

Place syrup, butter and brown sugar into saucepan, stir over low heat until butter has melted; remove from heat. Add sifted flour, ginger and salt; mix well. Drop teaspoonfuls of mixture on to greased oven trays; allow room for spreading. Bake in moderate oven 5 to 7 minutes, or until golden brown. Remove from oven, let stand 1 minute. With knife, lift brandy snap from tray. With fingers, curve into cone shape. Repeat with remaining brandy snaps; cool.

Place cream, sugar and brandy into bowl, beat until firm peaks form. Fill cones with cream, top each cone with a strawberry.

Makes about 25.

Note: Brandy snaps can also be left flat, without curving into cone shape. Join two together with whipped cream, top with a strawberry half.

CHOC-COATED ORANGE PEEL**CHOC-COATED ORANGE PEEL**

4 oranges
2 cups water
1 teaspoon salt
1¼ cups water, extra

500 g (1 lb.) sugar
125 g (4 oz.) castor sugar
125 g (4 oz.) dark
chocolate

Cut fruit in half, remove rinds carefully. If white pith is thick, remove a little but retain enough to keep rinds firm and in shape. Cut rinds into 1 cm (½ in.) strips, place in bowl. Dissolve the salt in the 2 cups water, pour over rinds. Stand 48 hours. Drain, put in saucepan, add enough fresh water to cover. Boil gently until tender but not broken, about 20 minutes. Remove from heat, drain, place rinds in bowl.

Place sugar and extra water in pan, stir over low heat until sugar is dissolved; bring to boil, reduce heat, simmer 5 minutes. Pour syrup over the rinds. Cover, stand 24 hours. Place rinds and syrup in saucepan, bring to boil, boil until the rinds are transparent, about 15 minutes. Strain syrup off, sprinkle castor sugar over rinds. Spread rinds out on oven tray, place in slow oven to dry. After about 30 minutes turn oven off, leave rinds in oven until completely dry and cool. These sugared rinds are delicious to eat now, or they can be coated in chocolate.

Melt chopped chocolate in top of double saucepan, over simmering water. When chocolate is melted, remove from heat. Dip orange strips into chocolate, drain off excess chocolate. Place on aluminium foil to set.

CHOCOLATE-PEPPERMINT SLICE



CHOCOLATE-PEPPERMINT SLICE

BASE

125 g (4 oz.) butter
1 cup sugar
1 egg

$\frac{3}{4}$ cup plain flour
60 g (2 oz.) dark
chocolate

Beat butter until light and creamy, add sugar all at once, beat until light and fluffy. Place chocolate in top of double saucepan, stand over simmering water until melted, allow chocolate to cool. Add egg to butter mixture, beat until combined. Add chocolate, beat until combined. Add sifted flour, stir until combined. Spread mixture into greased and greased-paper-lined 28 cm x 18 cm (11 in. x 7 in.) lamington tin. Bake in moderate oven 15 to 20 minutes.

When cold, turn out of tin. Spread prepared filling over biscuit base. Refrigerate until set, about 2 hours. Then quickly spread over prepared topping, and return to refrigerator. When set, cut into bars.

FILLING

125 g (4 oz.) butter
 $\frac{3}{4}$ cup castor sugar

oil of peppermint or
peppermint essence

Beat butter until light and creamy, gradually add sugar, beating well after each addition. Remove beaters from bowl, fill bowl with cold water; with spatula, beat butter mixture around in the cold water, drain off water and repeat again. Do this until there are no sugar crystals left in butter (approximately three washings are needed). Beat butter again until creamy, then flavor with a few drops of oil of peppermint, or peppermint essence.

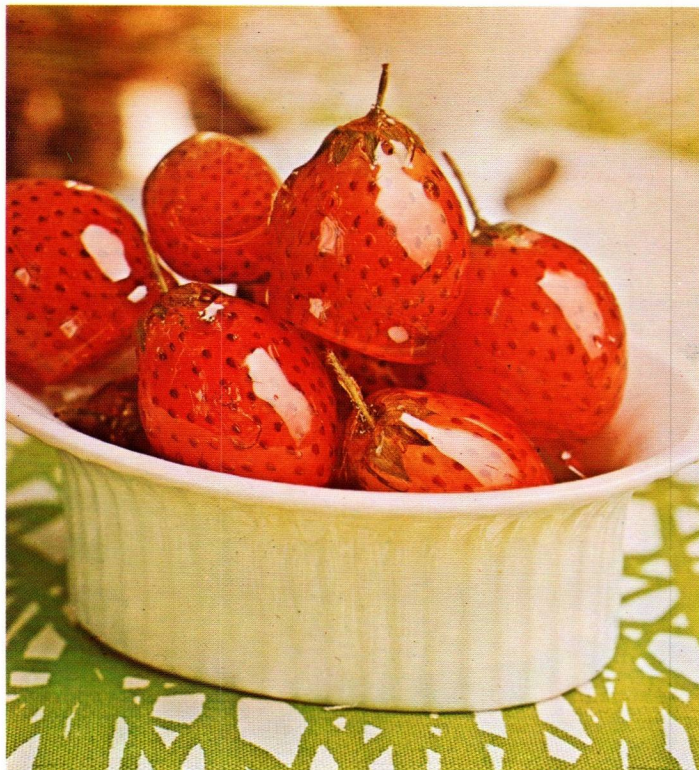
TOPPING

125 g (4 oz.) dark
chocolate

60 g (2 oz.) butter

Place chocolate and butter in top of double saucepan, stand over simmering water until melted. Allow to cool slightly before spreading.

TOFFEE STRAWBERRIES



TOFFEE STRAWBERRIES

1 punnet strawberries

2 cups sugar

1 cup water

Chose fresh, perfect strawberries for this. If strawberries are bruised and soft, the toffee will soon break up.

Wash strawberries gently, spread on absorbent paper to dry. Place sugar and water in small saucepan, stir over low heat until sugar is dissolved. Bring to boil, boil uncovered until mixture is light golden brown. Remove from heat immediately. Allow bubbles to subside.

Hold strawberries by the stem with tongs, dip into the toffee, coating the entire fruit except the stem. Place on to greased tray until toffee is hard. Serve within one hour of making; if kept too long, juice of the strawberries will soften the toffee.

Note: Strawberries can be made three or four hours in advance if they are double-dipped in toffee. Make as above; when toffee has set, dip them again in toffee.

Orange segments or small bunches of grapes are also delicious prepared this way.

RUM BALLS

280 g (9 oz.) cake crumbs
(approx. 3 cups cake
crumbs)
3 tablespoons apricot jam
3 tablespoons cocoa

1 tablespoon rum
2 tablespoons water
2 tablespoons apricot jam,
extra
chocolate sprinkles

Place cake crumbs, apricot jam, sifted cocoa and rum into bowl; mix well. Take tablespoonfuls of mixture, roll into balls. Warm extra 2 tablespoons of apricot jam with water, push through sieve; dip balls into this mixture, then coat with chocolate sprinkles. Place in paper patty cases.

Makes about 24.

ALMOND BREAD

3 egg-whites
½ cup castor sugar
1 cup plain flour

4 oz. whole unblanched
almonds

Beat egg-whites until soft peaks form, add sugar gradually, beat until dissolved. Fold in sifted flour and whole almonds. Spoon into lightly-greased 20 cm x 10 cm (8 in. x 4 in.) loaf tin. Bake in moderate oven 30 to 40 minutes. Leave in tin until completely cold. Then remove from tin, wrap in aluminium foil, put aside for one or two days. Using very sharp knife, cut into wafer-thin slices. Place slices on oven trays, bake in slow oven 45 minutes, or until completely dried out and crisp.

Almond Fruit Bread: Chop 125 g (4 oz.) glace cherries, 60 g (2 oz.) glace pineapple and 60 g (2 oz.) glace apricots into small pieces. Fold into above mixture with the almonds.